

Letni smak

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.3 kg (41.9%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (32.3%) | 79 % | 10 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (16.1%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (9.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Chinook | 10 g | 50 min | 10.6 % |
| Boil | Książęcy | 15 g | 10 min | 7 % |
| Aroma (end of boil) | Amora Preta | 10 g | 1 min | 11.2 % |
| Dry Hop | Amora Preta | 20 g | 1 day(s) | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|----------|------|
| Flavor | trawa cytrynowa | 20 g | Bottling | --- |